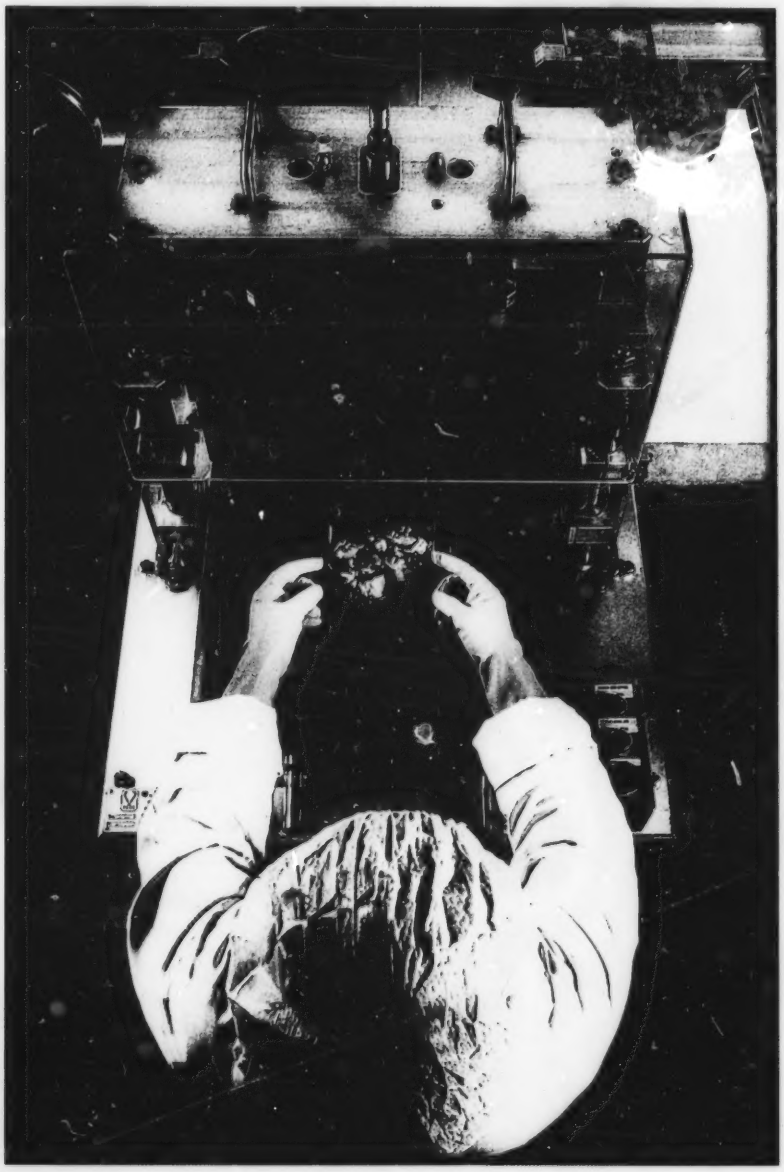
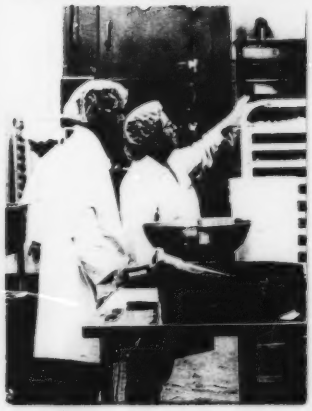
Prince Edward Island Food Technology Centre





ANNUAL REPORT **2001**

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Mission Statement

Message From the Chairperson

The food production and food processing sectors on Prince Edward Island are at a crossroads. The emerging New Economy leaves in its wake the institutions of commodity production, capital intensive systems, old methodologies, and those in our economy resistant to change. This past year has clearly demonstrated the need for Island food producers and processors to retool, to rethink, and to redefine that which is their core business opportunity.

Global competition in the commodity sector does not leave Prince Edward Island producers many options. Limited acreage realities, geography, climate, environmental, and disease challenges are increasing. The processes, the tools, the products we have been traditionally producing are, to a large degree, in the over mature class of their product life cycle. Change and repositioning of our food production industry is essential.

The government of Prince Edward Island has seen the need for renewal in the food production sector. New systems, new relationships in and with the market are necessary. In this past year the government has established the Foodtrust of Prince Edward Island. This initiative is an example of one of many outreaching efforts to refresh and strengthen Prince Edward Island's station in the global marketplace. Food safety, responsible farm and fishing practices, sustainability, environmental and ecological respect are vitally important concerns that must be delivered to the consumer by Prince Edward Island as a component of our food products.

To achieve capture of the financial returns possible from the emerging opportunities, the food sector requires a changed focus based on a new understanding of the rapidly changing marketplace. A wide spectrum, industry-government effort is necessary to make the changes that are necessary if we are to transition ourselves to deal with the new realities.

The PEI Food Technology Centre plays a major role in assisting pilot industry through these changing times. Like never before, technology and science are major areas of need which must be utilized with zeal - if we are to benefit from the opportunities presented to us. The role of FTC is in constant change. The FTC Board of Directors labour sincerely to ensure that the Centre remains a state-of-the-art leader both in the Canadian and Global context. The coming 18-24 months will see major changes at FTC both in the type of activity being undertaken and in a structural sense as a factor of the renewed focus on the importance of the food sector of PEI by the present administration. FTC stands ready to provide a strong pillar on which to place the foundations of a new economy food industry. Other government initiatives are rapidly moving to the forefront which will provide further sound footings for sector success.

Alan W. Baker

Alan Baker
Chairperson

Message Du Président

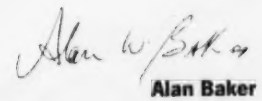
Les secteurs de la production et de la transformation de produits alimentaires à l'Île-du-Prince-Édouard se trouvent à un carrefour. Les industries de production de biens, les systèmes à haute intensité de capital, les vieilles méthodes et les acteurs de notre économie qui sont réfractaires aux changements se laissent distancer dans le sillage de la nouvelle économie. L'année qui vient de s'écouler a clairement démontré le besoin pour les producteurs et les transformateurs de produits alimentaires de l'Île de réfléchir à ce qui constitue leur principal débouché, de le redéfinir et de se réorganiser.

La concurrence mondiale dans le secteur de la fabrication des biens ne laisse pas beaucoup de choix aux producteurs de l'Î.-P.-É. Les difficultés liées à la surface de terrain limitée, à la géographie, au climat, à l'environnement et aux maladies augmentent. Les procédés, les outils et les produits que nous produisons traditionnellement sont pour la plupart obsolètes. Il est indispensable de modifier notre industrie de la production alimentaire et de lui trouver un nouveau positionnement.

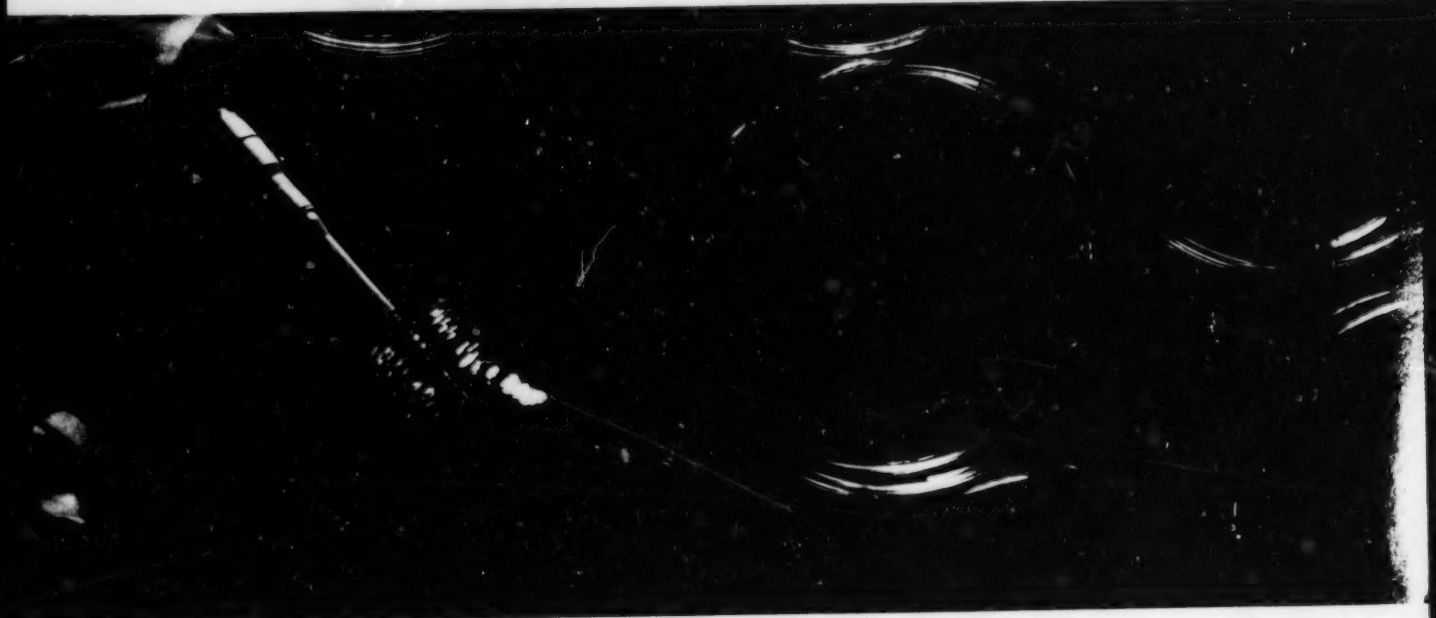
Le gouvernement de l'Île-du-Prince-Édouard s'est rendu compte de la nécessité de renouveler le secteur de la production alimentaire. Il faut mettre en place de nouveaux systèmes et de nouvelles relations à l'intérieur du marché et avec celui-ci. Au cours de la dernière année, le gouvernement a créé le *Foodtrust of Prince Edward Island* (fonds alimentaire de l'Î.-P.-É.). Cette initiative est un exemple des nombreux efforts déployés en vue de rafraîchir et de renforcer le positionnement de la province sur les marchés internationaux. L'Î.-P.-É. doit informer les consommateurs que la sécurité alimentaire, les pratiques responsables d'agriculture et de pêche , la viabilité, le respect de l'environnement sont des composantes extrêmement importantes de nos produits alimentaires.

Pour arriver à s'emparer des retombées financières pouvant découler des nouveaux débouchés, le secteur alimentaire doit se doter d'une autre orientation fondée sur une nouvelle compréhension du marché qui évolue rapidement. L'industrie et le gouvernement doivent déployer un effort de grande envergure pour apporter les changements nécessaires qui nous permettront de faire face aux nouvelles réalités.

Le Centre de technologie alimentaire (CTA) de l'Î.-P.-É. joue un rôle important en aidant à guider l'industrie dans cette ère de changement. Pour la première fois, la technologie et les sciences sont d'importants secteurs dans le besoin et elles doivent être utilisées agressivement si nous voulons profiter des débouchés qui s'offrent à nous. Le rôle du CTA est en évolution constante. Le conseil d'administration du CTA travaille sans relâche à ce que le centre demeure un leader ultramoderne tant sur le plan national que sur le plan international. Les prochains 18 à 24 mois verront de grands changements au sein du CTA, à la fois dans le genre d'activités entreprises et dans son organisation, étant donné l'importance accordée au secteur de l'alimentation de l'Î.-P.-É. par l'administration actuelle. Le CTA est un pilier solide où asseoir les fondations de l'industrie alimentaire de la nouvelle économie. D'autres initiatives du gouvernement qui prennent de plus en plus d'ampleur assureront une autre base solide pour assurer le succès du secteur.



Alan Baker
Le président



Message From the Executive Director

GOALS AND RESULTS ACHIEVED

• Achieve cost recovery at $1.25 million to maintain current operation in parallel to transition phase	ACHIEVED $1.18 million revenue
• Continued movement to replace equipment base in laboratories and pilot plant ~ $2.0 million	PARTIALLY ACHIEVED $220,000
• Realize benefits from technology portfolio resulting from bi-lateral programming results of PEI Business Development (PEIBDI) Value-Added Food Group	DEVELOPING
• Improve financial control and tracking systems	ACHIEVED
• Participate in $300 million Atlantic Innovation Partnership program through pursuit of PEI Bioresources Ventures vehicle with KBE (knowledge-based economy) framework and install facility market innovation capacity.	DEVELOPING
• Continue development of enhanced NRC A-base and IRAP budget placement into PEI as Bioresources Innovation Centre within the UPEI-FTC scientific capacity.	DEVELOPING
• Pursue orderly disentanglement of commercial activities from UPEI and market enhancement activities with private sector and PEIBDI to realize tangible infrastructure acquisitions (technology) and QC/QA validation programs to achieve market status.	DEVELOPING
• Continue to move towards royalty based business income streams to augment cost recovery.	DEVELOPING
• Continue to attract local and international food technology projects.	ACHIEVED
• Pursue business plan and rationalization of "international knowledge and systems export" capacity through alliance with Solanum Inc., PEIBDI Export/Trade, AVC Inc., and Holland College.	DEVELOPING
• Maintain Canadian Food Inspection Agency (CFIA) approved status of plant, and maintain Quality Management (QC) and CFIA approved status of the labs.	ACHIEVED

The PEI Food Technology Centre has come through a busy fiscal year and is pleased to present a financial statement reflecting a balanced budget. This was primarily due to the extremely hard work of our technical and support staff. In March, FTC was pleased to welcome Marguerite Middleton to the position of Director of Finance and Administration. Ms. Middleton's background will contribute significantly to the Centre's goal of good fiscal management.

Over the past few years it has been recognized that FTC has outgrown its traditional service role. Through national and international activities, FTC's expertise has grown to meet the international standards required in the food industry. For example, in June FTC's Senior Microbiologist, Ebo Budu-Amoako was enlisted to the World Health Organization's FAO roster of microbiologists for world level consulting assignments. This recognizes Mr. Budu-Amoako's credibility and capability at an international level and enhances FTC's efforts in the export of knowledge systems.

This year also marked the completion of the development of the Lobster 2000™ product. After five years of product and process development, patenting, market testing, and negotiating with partners and investors, FTC has transferred intellectual property rights to Busch Food Technologies Inc. In exchange, FTC will receive royalties from the sales of the product which is being produced in an Island seafood plant for worldwide distribution.

During the year, Smith Green & Associates was retained to evaluate the current organization structure and to make recommendations on the future direction of the Centre. After considerable consultation with all stakeholders, a final report is expected in May 2001. In parallel to this, a study will also be conducted by the Department of Development & Technology. Recommendations are expected to include an expanded role for the Centre with involvement in the bioresources sector. FTC will work with the Province of Prince Edward Island and the Atlantic Canada Opportunities Agency, particularly through its Atlantic Innovation Fund, to pursue new opportunities in this area.

Richard F. Ablett, Ph.D.
Executive Director

OBJECTIFS ET RÉSULTATS ATTEINTS

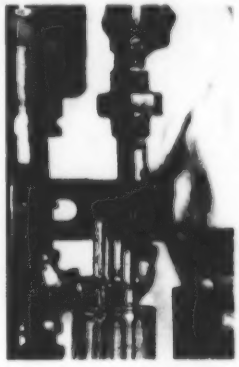
[illegible]	[illegible]
• Mouvement continuel de remplacement de l'équipement de laboratoire et de l'usine-pilote 2 millions $.	PARTIELLEMENT ATTEINT - 220 000 $
[illegible]	[illegible]
• Améliorer le contrôle financier et les systèmes de dépistage.	ATTEINT
[illegible]	[illegible]
• Continuer à développer une base-A du CNRC et le placement budgétaire du PARI à l'Î.-P.-É. comme le *Bioresources Innovation Centre* à l'intérieur de la capacité scientifique du CTA et de l'Université de l'Île-du-Prince-Édouard.	EN COURS
[illegible]	[illegible]
• Continuer à promouvoir les entreprises dont le flux de revenu est fondé sur les redevances afin d'augmenter le recouvrement des coûts.	EN COURS
[illegible]	[illegible]
• Poursuivre le plan d'affaires et la rationalisation de la capacité d'exporter les connaissances et les systèmes dans le monde par l'intermédiaire de Solanum Inc., du commerce et de l'exportation de Expansion des affaires de l'Î.-P.-É., de CVA Inc. et du collège Holland.	EN COURS
[illegible]	[illegible]

Le Centre de technologie alimentaire de l'Î.-P.-É. (CTA) a connu un exercice financier occupé et est heureux de présenter un rapport financier reflétant un budget équilibré. Cela est principalement dû au travail acharné tant de notre personnel technique que de notre personnel de soutien. En mars, le CTA a été heureux d'accueillir Marguerite Middleton dans le poste de directrice des finances et de l'administration. Les antécédents de madame Middleton joueront un grand rôle dans l'atteinte de l'objectif d'une saine gestion budgétaire que vise le CTA.

Au cours des quelques dernières années, on a reconnu que le CTA a dépassé son rôle de service traditionnel. Par l'intermédiaire d'activités nationales et internationales, l'expertise du CTA s'est développée au point d'atteindre les normes internationales requises dans l'industrie alimentaire. Par exemple, en juin, le microbiologiste en chef du CTA, Ebo Budu-Amoako, a été inscrit sur la liste des microbiologistes de la FAO (Organisation mondiale de la Santé) pour des travaux de consultation au niveau mondial. Il s'agit là d'une reconnaissance de la crédibilité et des capacités de monsieur Budu-Amoako au niveau international, ainsi que des efforts du CTA dans le domaine de l'exportation des systèmes de connaissances.

Cette année marque également la fin du développement du produit Lobster 2000™. Après cinq ans de développement et de fabrication du produit, d'obtention des brevets, d'étude de commercialisation et de négociation avec les partenaires et les investisseurs, le CTA a transféré les droits de propriété intellectuelle à *Busch Food Technologies Inc.* En échange, le CTA recevra des redevances des ventes du produit dont la production est assurée par une usine de fruits de mer de l'Île, et qui doit être distribué mondialement.

Au cours de l'année, les services de *Smith Green & Associates* ont été retenus pour évaluer la structure de l'organisation actuelle et faire des recommandations sur la direction future du Centre. Après consultation approfondie avec tous les actionnaires, un rapport final devrait être remis en mai 2001. Parallèlement à cela, une étude sera également faite par le ministère du Développement et de la Technologie. Les recommandations devraient faire état d'une expansion du rôle du Centre, y compris dans le secteur des bioressources. Le CTA travaillera en collaboration avec la province de l'Île-du-Prince-Édouard et l'Agence de promotion économique du Canada atlantique, en particulier par l'intermédiaire de son Fonds d'innovation de l'Atlantique, afin de poursuivre de nouvelles possibilités dans ce domaine.



Richard F. Ablett, Ph.D.
le directeur exécutif

GOALS AND RESULTS ACHIEVED

GOALS	RESULTS
• Achieve cost recovery at $1.25 million to maintain current operation in parallel to transition phase	ACHIEVED $1.16 million revenue
• Continued movement to replace equipment base in laboratories and pilot plant ~ $2.0 million	PARTIALLY ACHIEVED $220,000
• Realize tangible new technology activities resulting from in- bound prospecting results of PEI Business Development (PEIBDI) Value-Added Food Group	DEVELOPING
• Improve financial control and tracking systems	ACHIEVED
• Participate in $300 million Atlantic Investment Partnership program through pursuit of PEI Bioresources Ventures vehicle with KBE (knowledge-based economy) framework and install badly needed innovation capacity.	DEVELOPING
• Continue development of enhanced NRC A-base and IRAP budget placement into PEI as Bioresources Innovation Centre within the UPEI-FTC scientific capacity.	DEVELOPING
• Pursue orderly development of nutraceutical/medicinal herbs (phyto and marine extractives) strategy with private sector and PEIBDI to realize tangible infrastructure (separations technology) and QC/QA validation programs to achieve market status.	DEVELOPING
• Continue to move towards royalty based business income streams to augment cost recovery.	DEVELOPING
• Continue to deliver local and international food safety/HACCP programs	ACHIEVED
• Pursue business plan and rationalization of "international knowledge and systems export" capacity through alliance with Solanum Inc., PEIBDI Export/Trade, AVC Inc., and Holland College.	DEVELOPING
• Maintain Canadian Food Inspection Agency (CFIA)-approved status of pilot plant, and Standards Council of Canada (SCC) and CFIA approved status of the labs.	ACHIEVED

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Richard F. Ablett, Ph.D.
Executive Director

OBJECTIFS ET RÉSULTATS ATTEINTS

OBJECTIFS	RÉSULTATS
• **Atteindre une récupération des coûts de 1,25 million $ pour maintenir les activités actuelles durant la phase de transition.**	**ATTEINT** revenus de 1.16 million $
• Mouvement continuel de remplacement de l'équipement Je laboratoire et de l'usine-pilote 2 millions $.	PARTIELLEMENT ATTEINT
• **Réaliser des activités de nouvelle technologie tangibles à partir des résultats de la prospection interne du *Value-Added Food Group* de Expansion des affaires de l'Î.-P.-É. *PEI Business Development Inc.***	**EN COURS**
• Améliorer le contrôle financier et les systèmes de dépistage.	ATTEINT
• **Participer au programme *Atlantic Investment Partnership* de 300 millions $ par l'intermédiaire des travaux du *PEI Bioresources Innovation Centre*, dans un cadre adapté à l'économie du savoir, et se doter de la capacité d'innover tant désirée.**	**EN COURS**
• Continuer à développer une base-A du CNRC et le placement budgétaire du PARI à l'Î.-P.-É. comme le *Bioresources Innovation Centre* à l'intérieur de la capacité scientifique du CTA et de l'Université de l'Île-du-Prince-Édouard.	EN COURS
• **Poursuivre, avec le secteur privé et Expansion des affaires de l'Î.-P.-É., la mise en valeur systématique d'une stratégie applicable aux herbes neutraceutique et médicinales (que l'on peut extraire des plantes et de la mer) afin de réaliser une infrastructure concrète (technologie des fractionnements) et des programmes de validation permettant de se tailler une place sur le marché.**	**EN COURS**
• Continuer à promouvoir les entreprises dont le flux de revenu est fondé sur les redevances afin d'augmenter le recouvrement des coûts.	EN COURS
• **Continuer à mettre en oeuvre les programmes locaux et internationaux de sécurité alimentaire et les programmes du système ARMPC.**	**ATTEINT**
• Poursuivre le plan d'affaires et la rationalisation de la capacité d'exporter les connaissances et les systèmes dans le monde par l'intermédiaire de Solanum Inc., du commerce et de l'exportation de Expansion des affaires de l'Î.-P.-É., de CVA Inc. et du collège Holland.	EN COURS
• **Maintenir l'approbation du projet pilote par l'Agence canadienne d'inspection des aliments (ACIA), et l'approbation des laboratoires par le Conseil canadien des normes (CCN).**	**ATTEINT**

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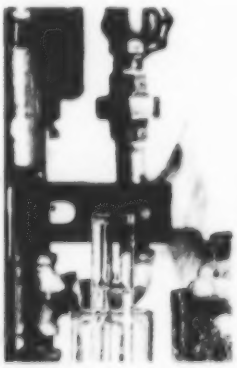


Richard F. Ablett, Ph.D.

Packaging of Marinated Salmon Portions

One of Fjord Seafood USA's targets has been to introduce a complete line of marinated salmon portions with an extended refrigerated shelf life. To achieve the shelf life necessary for distribution and sale, modified atmosphere packaging (MAP) was considered the most likely option taking into account product range, food safety, and sensory quality. Given the strict criteria for minimally processed chilled foods, FTC was contracted to assess the microbial safety and overall quality of four varieties of MAP marinated salmon portions.

Portions of salmon fillets were processed and packaged at the Atlantic Salmon of Maine facility in Machiasport, ME. The prepared samples were transferred on ice to the PEI Food Technology Centre in Charlottetown, PE where the microbial challenge and shelf life studies were performed. In this study, it was demonstrated that MAP marinated salmon portions can be safely stored at low refrigerated temperatures for an extended period and that the shelf life of MAP samples can be increased compared to controls held at the same temperature under ambient atmosphere.

All four varieties of MAP marinated salmon portions are presently offered for sale in the retail and foodservice markets in the United States under the Ducktrap River® Fish Farm Fresh Cure™ brand name.

Quality Evaluation of Pork Loin Roasts

A preliminary study was conducted in collaboration with the Quality Swine Research Director of the Atlantic Veterinary College to evaluate the meat quality of pork loins from pigs fed three different rations: barley (control), roasted soybeans, and extruded soybeans. The quality of raw and cooked pork loin roasts were evaluated using physicochemical and informal sensory analyses. Differences were observed among the three treatments. Informal sensory evaluation found that the extruded soybean treatment was more tender and juicy than the other two treatments.
This was supported by Instron shear force measurements wherein the extruded soybean treatment required significantly less force than the roasted soybean treatment which in turn required significantly less force than the barley treatment. Despite the apparent tenderness of the extruded soybean treatment, the impact of this treatment on flavour stability needs to be considered as the instability of the fat derived from extruded soybean rations could be detrimental to the stability of fresh, frozen, and processed pork products. A future study is being proposed to address these questions.

Nunavut Muskox Product Development

PEI Food Technology Centre obtained a contract to develop muskox meat products for the territory of Nunavut. This opportunity came about as a result of linkages with Mini-Mills Limited of Prince Edward Island, who process exotic qiviut wool from muskox hides. The work at FTC involves determination of chemical residues in the wild muskox meat and the formulation of products acceptable to the European gourmet game meat trade. Upon completion of the research, FTC will ship product samples to established distributors in England and Scotland.

FINANCIAL ASSISTANCE FROM THE NATIONAL RESEARCH COUNCIL OF CANADA

Irish Crab au Gratin

Irish Crab Products

The FTC-Busch Alliance, developers of the Lobster 2000™ technology, were approached by Burtonport Fishermen's Cooperative Ltd. of Ireland to establish a commercial process for crab products and to develop enhanced value-added crab products. FTC's Food Scientists conducted a series of technical trials and product/process developments. With involvement of Atlantic Systems Manufacturing Ltd., it was determined that the Lobster 2000™ technology could not be transferred easily due to structural differences between the crab and lobster. However, the new products - Irish "Crab Clusters" and Irish "Crab au Gratin" were well received by the client.

FINANCIAL ASSISTANCE FROM PEI FOOD TECHNOLOGY CENTRE AND THE RADIAN DEVELOPMENT FUND OF IRELAND

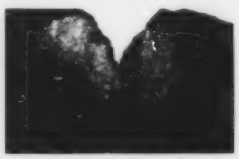
Export of "Knowledge Systems" from PEI Food Sector

The Ministry of Agriculture of Jamaica awarded the PEI Food Technology Centre a contract to deliver on-site HACCP training to the seafood industry of Jamaica. FTC's Senior Microbiologist presented a training program in HACCP (Hazard Analysis and Critical Control Point) procedures to employees of three small seafood plants that process conch and spiny lobster. In the second phase of this project, FTC will provide similar training to the seafood inspectors in Jamaica.

Training contracts in HACCP implementation and microbiology laboratory capacity enhancement have been procured by FTC throughout the Caribbean islands, and continuing demand appears to be strengthening the field of food processing activity.

FINANCIAL ASSISTANCE FROM CANADIAN INTERNATIONAL DEVELOPMENT AGENCY

Churros - Traditional Spanish Donut Treat

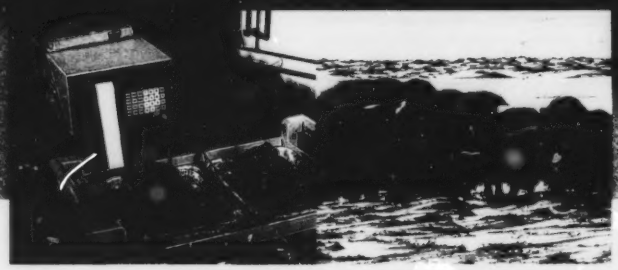


Cream-Filled "Churros"

A local entrepreneur asked FTC to assist in the development of a traditional Spanish donut treat called a "churros." A churros is a deep-fried cruller-like donut that is usually rolled in a sugar-cinnamon mixture or stuffed with a fruit spread or sweet cream filling. FTC Food Scientists assisted the client in developing and standardizing a dough formulation and a "low tech" approach to manufacturing churros which would be produced fresh daily for the local market. They also helped to develop a "dulce de leche" type caramel filling for the American market, and sourced commercial food service suppliers to supply alternate fillings and dips. Informal sensory panels evaluated the sensory attributes of the product prototypes to ensure optimization of the colour, texture and flavour of the churros.

FINANCIAL ASSISTANCE FROM PEI FOOD TECHNOLOGY CENTRE

FTC's Food Scientists completed 19 major technical projects on behalf of 16 industry clients. Work continued on an additional 71 technical projects.



Cooked Pork Loin Roasts

Arctic Muskox

Training Session

ISO/HACCP Training

Six agri-food companies participated in a group pilot project designed to provide PEI food and beverage processors with the appropriate training and support to assist them in achieving the internationally-recognized ISO 9000 quality management standard registration as well as the implementation of a HACCP based food safety system. Implementing both of these programs simultaneously, combining group workshops with one-on-one company consultations, provided time and cost savings to the participating companies. As a result of successful completion of this program, the companies are better able to compete internationally and achieve efficiencies within their business operations. This was a pilot program developed by the Business Development Bank of Canada and organized in cooperation with the PEI Food & Beverage Processors Association. The PEI Food Technology Centre delivered the HACCP program and helped in the smooth implementation of the two systems.

FINANCIAL ASSISTANCE FROM PEI FOOD TECHNOLOGY CENTRE AND PEI BUSINESS DEVELOPMENT INC.

Seafood Nuggets

An FTC Food Scientist has been assigned to Paramount 21 (Canada) Ltd. to oversee product development and technical issues in the company's Prince Edward Island plant. The company is producing a variety of value-added seafood products for the North American market through a co-pack arrangment with a local seafood processor. FTC assists with product development, monitoring of quality control and processing, verifying HACCP plans and procedures for product inspections, troubleshooting the production line and product output, and basically taking responsibility for all technical and production issues for Paramount 21 (Canada) Ltd.

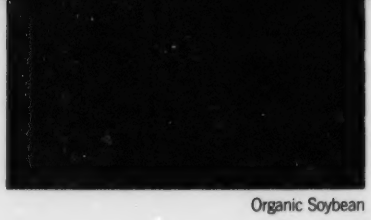
FINANCIAL ASSISTANCE FROM ATLANTIC CANADA OPPORTUNITIES AGENCY, PEI BUSINESS DEVELOPMENT INC., AND PEI FOOD TECHNOLOGY CENTRE

Roasted Organic Soybean Beverage

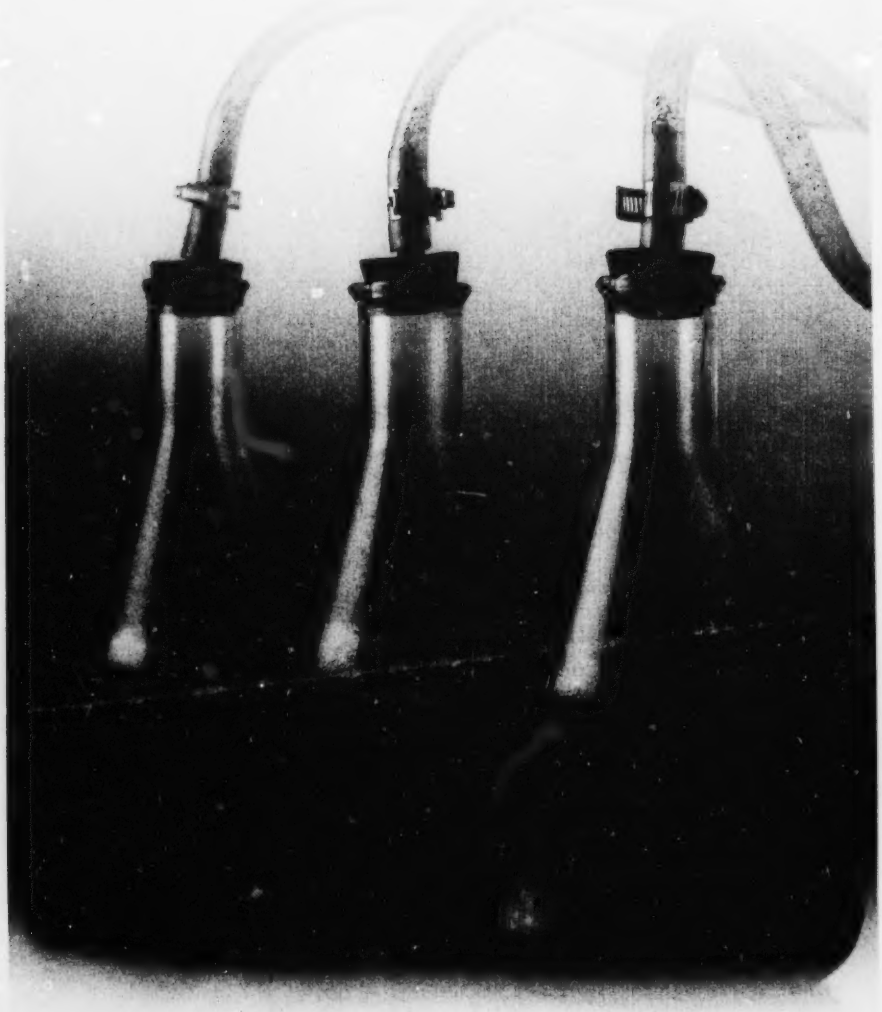
Old Dock Farms of Alberton, PEI recruited FTC to develop a superior soy beverage as a natural source of fibre and nutrition. This was achieved by utilizing the whole bean and hull and by sourcing the proper stabilizer to ensure a smooth silky consistency and texture. FTC also determined compatible flavourings for the roasted soybean beverage with a focus on natural flavourings. With their newly developed product, Old Dock Farms will now focus on selecting and finalizing flavours, perform a preliminary market assessment, and design labels for their product.

FINANCIAL ASSISTANCE FROM PEI FOOD TECHNOLOGY CENTRE

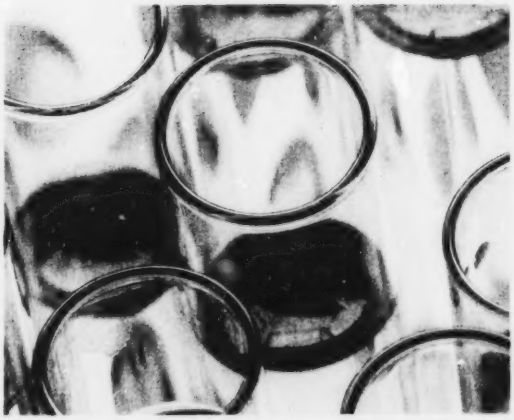
Seafood Nuggets



Organic Soybean



FTC ENTERPRISES LIMITED



For the year ended March 31, 2001

AUDITORS' REPORT

TO THE SHAREHOLDER OF
FTC ENTERPRISES LIMITED

We have audited the balance sheet of **FTC Enterprises Limited** as at March 31, 2001 and the statements of earnings, retained earnings and cash flows for the year then ended. These financial statements are the responsibility of the company's management. Our responsibility is to express an opinion on these financial statements based on our audit.

We conducted our audit in accordance with generally accepted auditing standards. Those standards require that we plan and perform an audit to obtain reasonable assurance whether the financial statements are free of material misstatement. An audit includes examining, on a test basis, evidence supporting the amounts and disclosures in the financial statements. An audit also includes assessing the accounting principles used and significant estimates made by management, as well as evaluating the overall financial statement presentation.

In our opinion, these financial statements present fairly, in all material respects, the financial position of the company as at March 31, 2001 and the results of its operations and its cash flows for the year then ended in accordance with generally accepted accounting principles.

PricewaterhouseCoopers LLP

Chartered Accountants

June 1, 2001

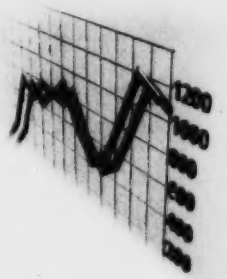
Balance Sheet

	2001 $	2000 $
ASSETS		
CURRENT ASSETS		
Accounts receivable	376,369	436,742
Work in progress in excess of progress billings of $80,368 (2000 - $44,996)	49,700	13,540
Prepaid expense	10,804	1,958
	436,873	452,240
INVESTMENTS	1	1
DEFERRED DEVELOPMENT COSTS (NOTE 3)	206,945	206,945
CAPITAL ASSETS (NOTE 4)	1,345,129	1,365,426
	1,988,948	2,024,612
LIABILITIES		
CURRENT LIABILITIES		
Bank advances	57,495	102,359
Accounts payable and accrued liabilities	367,240	272,233
Advances from parent company	17,833	165,000
	442,568	539,592
DEFERRED CREDITS (NOTE 5)	1,145,959	1,100,473
	1,588,527	1,640,065
CONTINGENT LIABILITY (NOTE 7)		
SHAREHOLDERS' EQUITY		
CAPITAL STOCK		
Authorized and issued		
100 common shares of the par value of $1 each	100	100
CONTRIBUTED SURPLUS	366,040	366,040
RETAINED EARNINGS	34,281	18,407
	400,421	384,547
	1,988,948	2,024,612

SIGNED ON BEHALF OF THE BOARD

DIRECTOR

DIRECTOR



Statement of **Retained Earnings**

	2001 $	2000 $
BALANCE - BEGINNING OF YEAR	18,407	160,091
Net earnings (loss) for the year	15,874	(141,684)
BALANCE - END OF YEAR	34,281	18,407

Statement of **Earnings**

	Budget (Unaudited) 2001 $	2001 $	2000 $
REVENUE			
Grants – Province of Prince Edward Island (note 8)	1,520,000	1,520,000	1,423,000
Project recoveries (note 9)	1,160,710	1,152,248	1,202,460
Interest	2,000	13,141	10,047
	2,682,710	2,685,389	2,635,507
EXPENSES			
Salaries and benefits (note 8)	1,470,178	1,369,312	1,347,589
Project costs	318,855	435,295	582,003
PEI Food Products Development Fund (note 8)	300,000	300,000	250,000
Office	23,500	31,124	25,646
Lab and field supplies	81,900	105,619	104,977
Telecommunications	35,000	33,595	35,216
Occupancy costs	100,800	107,445	109,332
Repairs/general administration	46,800	48,261	53,435
Printing	5,000	6,037	5,212
Advertising and promotion	18,500	11,165	18,943
Information services	27,000	21,630	25,514
Professional fees	45,000	71,418	45,318
Travel and training	59,200	49,869	64,335
Doubtful accounts (note 8)	10,000	1,624	3,918
Recruitment	5,000	11,338	4,901
Amortization of deferred credits	(139,665)	(158,680)	(117,466)
Amortization	200,642	224,463	218,318
	2,607,710	2,669,515	2,777,191
NET EARNINGS (LOSS) FOR THE YEAR	75,000	15,874	(141,684)

Statement of **Cash Flows**

	2001 $	2000 $
CASH PROVIDED BY (USED IN)		
OPERATING ACTIVITIES		
Net earnings (loss) for the year	15,874	(141,684)
Items not affecting cash		
- Amortization	224,463	218,318
- Amortization of deferred credits	(158,680)	(117,466)
	81,657	(40,832)
Net change in non-cash working capital items		
- decrease in amount due from parent	-	27,700
- decrease in accounts receivable	60,373	190,905
- decrease (increase) in prepaid expense	(8,846)	146
- increase in work in progress in excess of progress billings	(36,160)	(13,540)
- increase (decrease) in accounts payable and accrued liabilities	95,007	(33,323)
- decrease in progress billings in excess of work in progress	-	(106,423)
- increase in development costs	-	(206,945)
	192,031	(182,312)
FINANCING ACTIVITY		
Increase (decrease) in advances from parent company	(147,167)	125,000
INVESTING ACTIVITIES		
Purchase of capital assets	(204,166)	(124,317)
Increase in deferred credits	204,166	-
	-	(124,317)
INCREASE (DECREASE) IN CASH	44,864	(181,629)
CASH (BANK ADVANCES) – BEGINNING OF YEAR	(102,359)	79,270
BANK ADVANCES – END OF YEAR	(57,495)	(102,359)

1. SUMMARY OF SIGNIFICANT ACCOUNTING POLICIES

The financial statements of the company have been prepared in accordance with generally accepted accounting principles. The following is a summary of significant accounting policies used in the preparation of these financial statements.

INVESTMENTS

The company has a 25% interest in two private corporations and a 50% interest in a third private corporation which are being carried at a nominal value of $1. These corporations are winding up operations and have no residual value.

AMORTIZATION

Amortization of capital assets is calculated using the straight-line method at the annual rates as disclosed in note 4.

A full year's amortization is recorded in the year of acquisition.

PROGRAM ASSISTANCE

The PEI Food Products Development Fund is a provincially-funded research assistance program administered by the company. Grants under the program are included in income and the assistance is expensed and included in accrued liabilities when the grant is received. The accrued liability is reduced when contributions are made to projects. There is $11,596 (2000 – $59,245) in unexpended assistance included in accrued liabilities at year end.

DEFERRED CREDITS

The company has adopted the policy that contributions the company receives towards the acquisition of capital assets will be recorded as deferred credits and amortized to earnings on the same basis as the related capital assets are amortized.

REVENUE RECOGNITION

The company follows the percentage-of-completion method of accounting for revenue and expenditures on project contracts. The percentage-of-completion method records the company's revenue based on the expenditures incurred and work completed on each contract in progress as at the balance sheet date.

Work in progress in excess of progress billings is recorded at year end to appropriately recognize revenue under the percentage-of-completion basis of accounting when work in progress is in excess of actual billings generated. Billings generated in excess of the related work in progress at year end are recorded as progress billings in excess of work in progress.

MANAGEMENT ESTIMATES

The presentation of financial statements in conformity with generally accepted accounting principles requires management to make estimates and assumptions that affect the reported amount of assets and liabilities and disclosure of contingent liabilities at the date of the financial statements and the reported amounts of revenues and expenditures during the reported period. Actual results could differ from those reported.

FAIR VALUE OF FINANCIAL INSTRUMENTS

The company has evaluated the fair value of its financial instruments based on the current interest rate environment, market values and the actual prices of financial instruments with similar terms. The carrying value of financial instruments is considered to approximate fair value.

2. CORPORATE STATUS

The company is a wholly-owned subsidiary of a Crown corporation, Prince Edward Island Business Development Inc., and is therefore a non-taxable entity.

The company operates under the name of the Prince Edward Island Food Technology Centre.

3. DEFERRED DEVELOPMENT COSTS

Net deferred development costs were accumulated from several projects associated with the Lobster 2000 ™ development work. The costs consist of two patent applications co-registered in the United States, Canada and Cuba, prototype production tests equipment and processes for the extraction of both Canadian and Spiny lobster meat, and various other costs. Management has entered into negotiations with third parties for the sale of the intellectual property rights associated with these projects and consider the potential recovery sufficient to fully recover costs incurred.

Subsequent to March 31, 2001, the company sold the patents, processes and equipment associated with the Lobster 2000 ™ development work. Proceeds from the sale consisted of $120,000 in cash, $50,000 in preferred shares and net royalties in the amount of 1.25% of gross income received by the purchaser for the direct sales of the products sold or 12.5% of net licensing fees received by the purchaser for licensing agreements.

FTC recovered $1,165,389 on total costs of $2,669,515 representing cost recovery of 44%. This compares to 44% in 2000 and 38% in 1999.

4. CAPITAL ASSETS

	Amortization rate %	Cost $	Accumulated amortization $	2001 Net $	2000 Net $
Building	5	2,524,959	1,441,510	1,083,449	1,209,696
Pilot plant and laboratory equipment	10 - 20	1,581,176	1,373,108	208,068	83,932
Laboratory supplies	50	120,524	120,524	-	-
Computer and audio visual equipment	33.33	446,658	407,732	38,926	54,412
Office furniture and equipment	20	160,856	146,170	14,686	17,386
		4,834,173	3,489,044	1,345,129	1,365,426

5. DEFERRED CREDITS

	Amortization rate %	Cost $	Accumulated amortization $	2001 Net $	2000 Net $
Building	5	2,349,320	1,366,313	983,007	1,100,473
Pilot plant and laboratory equipment	10 - 20	1,172,833	1,029,938	142,895	-
Computer and audio visual equipment	33.33	51,177	33,838	17,339	-
Office furniture and equipment	20	56,460	53,742	2,718	-
		3,629,790	2,483,831	1,145,959	1,100,473

6. LEASE COMMITMENT

The company has entered into a twenty-five year lease expiring November 2013 with the University of Prince Edward Island for the land upon which the corporation constructed its facilities. The lease cost is $1 per year and is renewable for a further term of twenty-five years for the same annual consideration.

7. CONTINGENT LIABILITY

The company has guaranteed loans totalling $25,000 of one of the private corporations in which it has invested.

8. GRANTS

During the year, the company received operating grants totalling $1,220,000 (2000 – $1,173,000) and $300,000 in PEI Food Products Development Fund grants (2000 – $250,000) from its parent company.

The provisions of the PEI Food Products Development Fund make $50,000 (2000 - $50,000) available to FTC Enterprises Limited to offset salary costs for a portion of two staff positions. The $50,000 contribution from the PEI Food Products Development Fund is recorded as a reduction in salary costs.

During the year, the company received a $40,000 grant from the parent company to apply against a bad debt. This grant was charged against doubtful accounts.

During the year, the company received grants from the parent company of $204,166 to purchase capital assets. This was recorded in deferred credits and is being amortized at the same annual rates as the related capital assets.

9. PROJECT RECOVERIES

Included in project recoveries is $86,478 (2000 - $87,236) in grants received from the National Research Council.

10. PEI FOOD PRODUCTS DEVELOPMENT FUND

The PEI Food Products Development Fund was established to assist small and medium-sized Island businesses access the services of the FTC Enterprises Limited, to generate new products, new marketing opportunities and add value to existing products. FTC Enterprises Limited will act as the fund manager, responsible for establishing criteria, managing and administering the Fund.

The Fund is intended as conditionally repayable support on approved projects. The repayable portion of the Fund will be structured as a percentage of future sales on successful projects, excluding projects with funding support of $2,000 or less, high risk projects, and projects that do not have product development as an outcome. Repayable support will be recognized as revenue when received by the company.

11. RELATED PARTY TRANSACTIONS

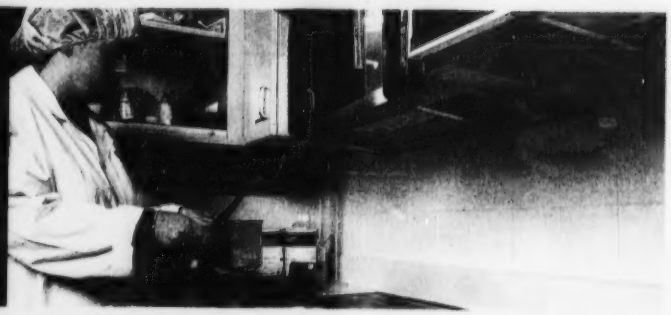
Included in accounts payable and accrued liabilities is $20,776 (2000 - $12,555) due to the parent company, Prince Edward Island Business Development Inc.

Clients **Assisted**

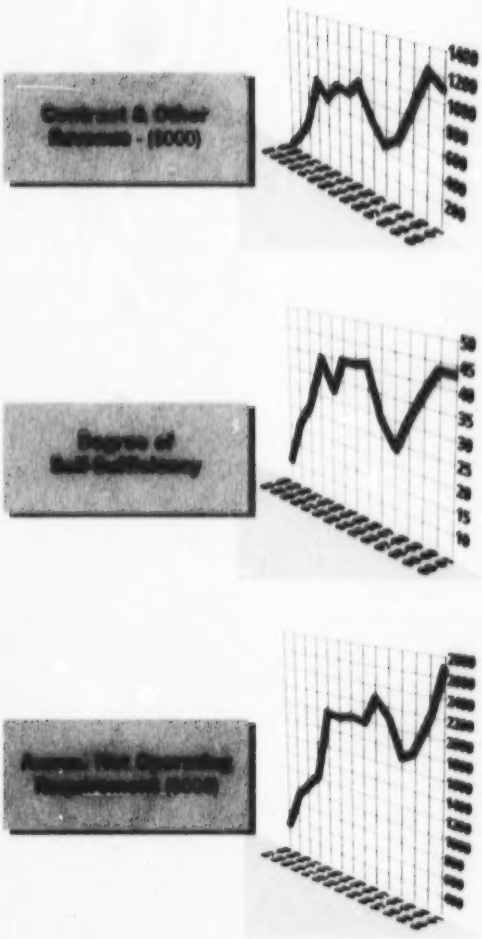
APRIL 1, 2000 - MARCH 31, 2001

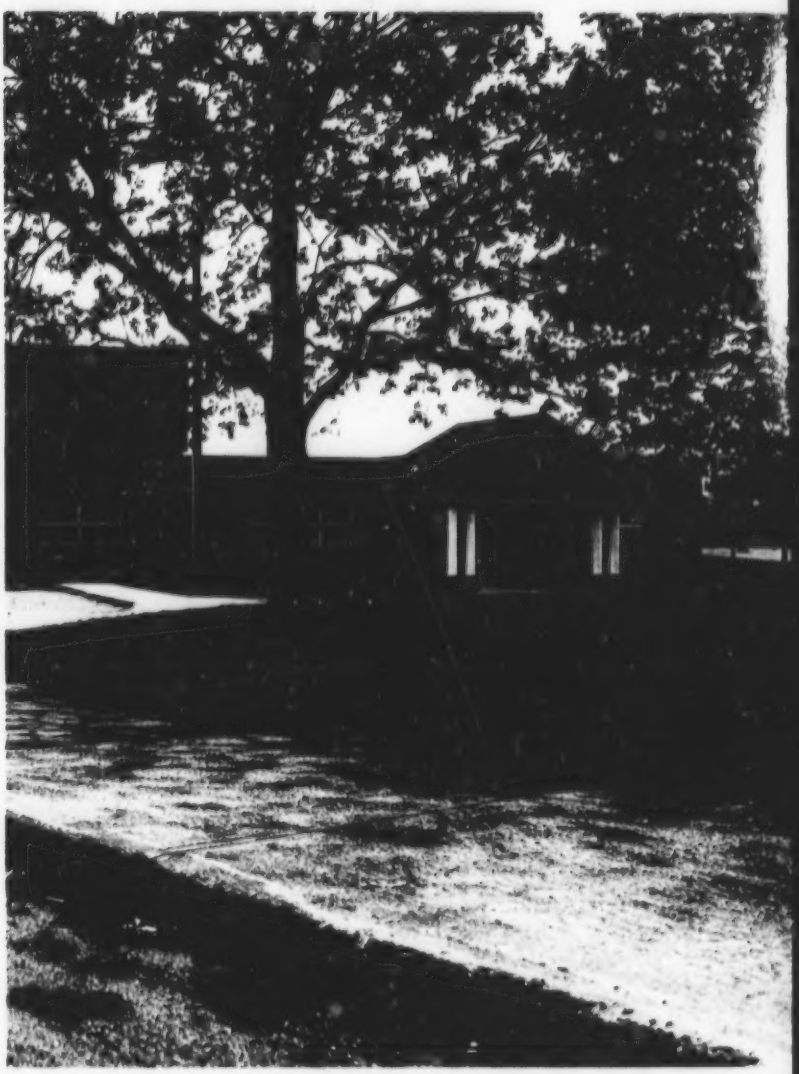
Abiogen Environmental Laboratories
Acadian Fisherman's Co-op Association
ACS Trading Company
AgraWest Foods Ltd.
Amalgamated Dairies Limited
Annapolis Valley Hemp Ltd.
Antigonish Abattoir Ltd.
Apple Valley Foods Inc.
Aqua Health Ltd.
Aquatic Science & Health Services
Atlantic Aqua Farms Inc.
Atlantic Fish Specialties Ltd.
Atlantic International Seafood Ltd.
Atlantic Salmon of Maine (Fjord Seafood USA)
Atlantic Shellfish Inc.
Atlantic Systems Manufacturing
Atlantic Veterinary College - UPEI
Barry Group Inc.
Beach Point Fisherman's Co-op Ltd.
Beach Point Specialty Foods
Belle River Enterprises Ltd.
Ben's Bakery Ltd.
Birt & MacKay Construction Ltd.
Brookfield Dairy Group
Burleigh Bros. Seafood
Busch Vacuum Technics Inc.
Cackleberry Farms
Canadian Cold Water
Canadian Smoked Fish (1994) Inc.
Can's Lobster Pound Ltd.
Cavendish Farms
Chocolate River Candy Co. Inc.
Clearwater Fine Foods Inc.
Coleman Management Services
Cook's Dairy Farm Ltd.
Cousins Produce Ltd.
Cute Road Farms
Dairytown Products Ltd.
DalTech - Dalhousie University
Dawson's Produce Ltd.
Dover Mills Ltd.
Duke of York Cranberry Meadow
Embers Products Ltd.
Farmer's Dairy Cooperative
Fine Food Investments Ltd.
Fortius Canada Inc.
Gail's Country Pantry
Garden Province Meats, Inc.
Government of Jamaica
Government of St. Kitts and Nevis
Grand Bank Seafoods Inc.
Heather's Old Fashion Fudge
Heritage Traditions
Howard's Cove Seafoods Limited
Hub Meat Packers Ltd.
Island Meat Packers (1996) Ltd.
Island Quality Vegetables Inc.
Island Valued Food Processing Ltd.
Jacques Whitford
James P. & Sons Ltd.
Jasper Wyman & Sons Co.
Joseph's Restaurant
Jost Vineyards Ltd.
Kennie MacWilliams Seafoods Ltd.
Kidsmeat Foods Ltd.
L&C Fisheries
LeBlanc Food Resources
Leslie Hardy & Sons Ltd.
Marcelo Bosco
Mariner Seafoods Inc.
Maritime Marketing Services Inc.
Maritune Testing
McCain Foods Limited
Medallion Smoked Salmon
Mills Seafood Ltd.
Montague Dairy Ltd.
Moosehead Breweries Ltd.
Murphy Investments Ltd.
Nandita's Organic Ghee
Nappan Research Farm
Naturally Nova Scotia Health Products
New Glasgow Lobster Supper
North Lake Fisheries Cooperative
Nova Chemicals Corporation
NWT Economic Development
Ocean Nutrition Canada Ltd.
O'Leary Produce Co. Ltd.
Old Dock Farms
Options Inc.
PACU Inc.
Palmer Seafoods
Paramount 21 (Canada) Ltd.
PEI Department of Fisheries, Aquaculture & Environment
PEI Emu Co-operative Association Ltd.
PEI Food & Beverage Processors Association
PEI Hog Commodity Marketing Board
PEI Medicinal Herb Assn.
PEI Mussel King Inc.
PEI Oyster Co.
PEI Potato Board
PEI Preserve Co.
PEI Seafood Processors Association
Perfection Foods
Philip Analytical Services Corp.
Polar Foods International Inc.
Prince Edward Aqua Farms Inc.
ProAgri Consulting
Purity Dairy
Roland's Sea Vegetables
Royal Star Foods Ltd.
Seafood 2000 Ltd.
Seaman's Beverages Limited
Sevenfold Herbs Inc.
SNC Lavalin
Snoey's Greens
St. Thomas Fish Market
Summerside Seafood Supreme Inc.
Sustainable Industries (UK) Ltd.
Tender Loving Corn Inc.
True North Salmon Co. Ltd.
University of Alberta
University of PEI
Van Dyk's Health Juice Products Ltd.
Visser Produce Ltd.
Wiltshire Dairying Co. Ltd.

The PEI Food Products Development Fund committed financial assistance in the amount of $297,642 to 34 clients in support of 57 projects. This fund helps to offset the costs of FTC technical services for PEI food companies.



hical Representation of FTC's Progress

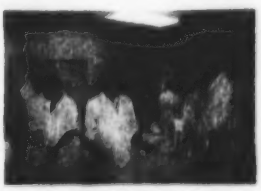




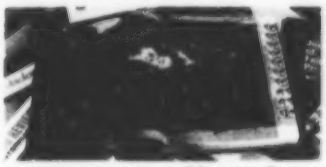
FTC's total expenses for 2000-2001 amounted to $2,669,515. The Province of Prince Edward Island contributed a grant of $1,220,000 to operate the Centre. FTC also administers a $300,000 Food Products Development Fund which is made available by the province to aid PEI food processors. In an effort to recover the remaining 44% of total expenses, FTC earned $1,165,389 through fee-for-service contracts with the private sector and agencies of government. This has left the Centre with a net profit for the year of $15,874.

The Centre's commitment to cost recovery allowed for continued scientific and technical support to the local food industry. FTC food scientists worked with industry, primarily in the areas of product and process development, sensory evaluation, extended shelflife packaging, food safety, nutrition labelling, and technology transfers. The microbiology and chemistry laboratories supported troubleshooting services and in-house research, as well as product development and sensory analysis services.

FTC is also actively involved in Quality Control and HACCP programs, both in setting up systems for clients and training their staff.



HACCP Training in Jamaica



Information Services

With its excellent facilities, its highly qualified staff, and its close association with the food industry, the FTC is in an excellent position to assist with any aspect of food processing, including feasibility studies, product and process development, production management, food safety, HACCP training, nutrition labelling, troubleshooting, sensory analysis, analytical services, and research and development.

ISO 9001 Registered

FTC has achieved ISO 9001 (International Organisation for Standardisation) Quality System registration for all of its services. Registration ensures that services such as product development, food analysis, sensory evaluation, quality control, and technical information, are provided to clients with consistent standards of quality. ISO is recognized internationally and establishes immediate credibility for the Centre worldwide.

Staff Develop New Concepts and Formulations

A well-equipped Product Development Kitchen is used to develop concepts and perform product trials. FTC's product development team offers a wide range of expertise to systematically develop production formulations and processes for formal evaluation.

FTC Laboratories

Trained Panellists Evaluate Sensory Characteristics of Food

Trained sensory analysis involves the measurement of food characteristics such as appearance, odour, flavour, texture, and aftertaste. Using a specialized computer system, evaluations of product(s) are conducted under controlled conditions. The resulting data, after statistical analysis, provide valuable information about the characteristics and quality aspects of the food product(s).

FTC Offers Comprehensive Literature Searching Capabilities

FTC provides comprehensive literature searching capabilities to the food industry. Information professionals conduct technical searches using most major electronic databases. Research material on almost any topic can be supplied in the form of articles, reports, patents, and conference papers.

Federally-Inspected Pilot Plant

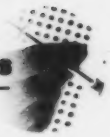
FTC's 1,800 sq. ft. pilot plant is equipped for a variety of processes. The pilot plant meets federal inspection for marine and agri-food processing, allowing the Centre and its clients to manufacture small to medium-sized test batches for export, to fine-tune processing, and to evaluate new equipment.

An Extensive Range of Analytical Capability

FTC laboratories provide trouble-shooting support directly to industry and support in-house activities, such as product development, food safety, nutrition labelling, and sensory analysis. The food chemistry laboratory analyses food products, provides nutrition labelling services, and performs tests to identify toxic substances in foods.

Microbiology staff are involved in food safety, quality control, and research. They assist companies in developing appropriate Risk Management Systems (HACCP) and Quality Control systems. They also present seminars to managers and line employees on sanitation and conduct microbiological analysis, thermal processing audits, and retort verification.

Sensory Analysis



Richard F. Ablett, M.Sc. Aquaculture & Fisheries Management, Ph.D. Food Science
Executive Director
Experienced in R & D associated with agri-food, seafood and aquaculture products and process development; specializes in envisioning value-added opportunities across a wide spectrum of raw bioresources.

- Industrial Advisory Committee for the program for Energy Research & Development (PERD)
- Canada Committee on Food, Committee Member
- Institute of Food Science & Technology, UK, Professional Member
- Institute of Food Technologists, Professional Member
- Canadian Institute of Food Science and Technology, Professional Member
- Canadian Agricultural New Uses Council (CANUC), Council Member
- Atlantic Veterinary College Inc., Board Member

Ebo Budu-Amoako, M.Sc. in Food & Industrial Microbiology
Senior Microbiologist
Specializes in research and development, quality management systems, and laboratory capacity enhancement.

- American Society for Microbiology, Professional Member
- Canadian Society of Microbiologists, Professional Member
- Canadian Institute of Food Science & Technology, Professional Member

J. Camille Gallant, C.A., C.M.C.
Business Development Manager

- Institute of Chartered Accountants of Prince Edward Island, Professional Member
- Institute of Chartered Accountants of Nova Scotia, Professional Member
- Canadian Association of Management Consultants, Professional Member
- Institute of Certified Management Consultants of Atlantic Canada, Professional Member

Stephen Gould, CET.
Chemistry Quality Coordinator

- Canadian Council of Technicians and Technologists, National Director
- PEI Society of Certified Engineering Technologists, President
- Canadian Advisory Committee for TC 34/SC11 Animal and Vegetable Fats and Oils for ISO, Standards Council of Canada
- American Society of Quality, Professional Member
- American Association of Cereal Chemists, Professional Member
- American Oil Chemists Society, Professional Member

Mary Jane Grant
Human Resource & Promotions Officer

- Canadian Public Relations Society - PEI Chapter, Professional Member
- Canadian Technology Network, Member

Lily Hong-Shum, B.Sc. Foods & Nutrition, M.Sc. Food Quality
Food Scientist
Specializes in value-added process and product development, frozen/chilled shelflife extension, commercial scale production, and sensory evaluation.

- Canadian Institute of Food Science & Technology, Professional Member
- Institute of Food Technologists, Professional Member
- Canadian Institute of Food Science & Technology, NB/PEI Section, Secretary/Treasurer
- PEI Food & Beverage Processors Association, Member

Eileen LeBlanc, P.Dt., M.Sc. Foods & Nutrition, Ph.D. Food Science & Technology
Industry Projects Manager
Specializes in the field of sensory evaluation of foods, shelf life extension, packaging (with major expertise in modified atmosphere packaging), tainting, quality control, research, new product development, production and technology transfer, microbial challenge studies as well as diverse use of capillary electrophoresis for rapid and accurate analyses of foods.

- Canadian Advisory Committee for TC 34/SC12 Sensory Analysis for ISO, Standards Council of Canada
- American Chemical Society, Professional Member
- American Society for Testing and Materials, Committee E-18 n Sensory Evaluation of Foods and Materials, Member
- Canadian Institute of Food Science & Technology, Professional Member; Member of Sensory Interest Group
- Institute of Food Technologists, Professional Member; Member of Sensory, Seafood and Muscle Foods Interest Groups
- PEI Food & Beverage Processors Association, Member

Lori Léger, B.Sc. Foods & Nutrition, M.Sc. Food Chemistry,
Food Scientist
Specializes in minimally processed foods, modified atmosphere packaging, and sensory evaluation.

- Institute of Food Technologists, Professional Member & Member of Sensory Interest Group
- PEI Food & Beverage Processors Association, Member

Cindy Livingstone
Industry Projects Quality Coordinator

- Institute for Thermal Processing Specialists, Professional Member.

Kathy MacEwan, B.Sc. Foods & Nutrition
Information & Promotions Assistant

- Campden & Chorleywood Food Research Association, FTC Membership
- Leatherhead Food Research Association, FTC Membership

Vanessa MacLean, B.Sc. Biology,
Chemistry Laboratory Technologist

Douglas MacNevin
Pilot Plant/Building Services Officer

Marlene MacNeill, R.T.
Microbiology Laboratory Technologist

- Canadian Society of Medical Laboratory Technologists, Professional Member

Marguerite Middleton, C.M.A.
Director of Finance & Administration

- Society of Management Accountants of PEI, Professional Member
- Society of Management Accountants of Canada, Professional Member

Tracy Murphy, B.Sc. Biology
Microbiology Laboratory Technologist

Tom O'Rourke, B.A., B.Ed.
NRC Industry Technology Advisor

- Aquaculture Association of Canada, Professional Member
- World Aquaculture Association, Professional Member
- National Shellfisheries Association, Professional Member
- Canadian Technology Network, Advisor

Shane Patelakis, B.Sc. Food Science, M.Sc. Food Science
Food Scientist
Specializes in fermentation, food safety, food microbiology, herbal products, sous-vide packaging, HACCP/Quality Control, value-added seafood/agri-food products, batter and breading technology.

- Institute of Food Technologists, Member
- American Society of Brewing Chemist (ASBC), Professional Member
- Canadian Institute of Food Science and Technology, Professional Member
- PEI Food and Beverage Processors Association, Member

Ron Skinner, B.Sc. Chemistry, M.B.A.
Senior Food Chemist
Specializes in food analytical methods, herbal extractions, advanced extraction methods, analytical QC, advanced chemometric methods, and troubleshooting chemical contamination of foods.

- Association of Official Analytical Chemists, Professional Member
- Island Quality Association, Professional Member
- American Society for Quality, Professional Member
- American Oil Chemists Society, Professional Member

FTC's food chemistry and microbiology labs delivered 143 service contracts on behalf of industry clients. 3722 samples were analysed in the microbiology lab and 736 in the food chemistry lab.

Jim Smith, M.Sc. Food Science, Ph.D. Food Science, MBA, FIFST
Strategic Research & Technical Services Manager
Specializes in strategic food science & technology research for the food industry.

- Institute of Food Science and Technology, U.K., Fellow
- Institute of Food Technologists, Professional Member
- American Chemical Society, Professional Member
- Canadian Institute of Food Science and Technology, Professional Member
- PEI Food & Beverage Processors Association, Board Member

Jillian Sproul, B.Sc. Biology, M.Sc. Protein Biochemistry
Microbiology Quality Coordinator

- Canadian Society of Microbiologists, Professional Member
- American Society for Microbiologists, Professional Member

Shawn Wakelin
Pilot Plant/Building Assistant

- PEI Society of Certified Engineering Technologists, Certified Member

Gosia Zawadzka, B.Sc. Agriculture & Animal Science, M.Sc.
Feed & Animal Nutrition Science
Chemistry Laboratory Technologist

Project Assistants
Sandra MacMillan - Project Assistant/Laboratory Assistant
Vera Morrison - Project Assistant/Lab Assistant/Custodian
Adele Perry - Project Assistant/Kitchen Coordinator
Mona Squires - Project Assistant/Sensory Coordinator

Administrative Support
Susan Cunningham, Receptionist/Library Technician
Karen Devine, Secretary/Receptionist
Janet Docherty, Administrative Assistant
Donna Gallant, Accounts Officer
Donna Warren, Project/Office Management Assistant

Patents

- **Ablett, R., Hong,** L., Gallant, C. U.S. Patent Number 6,159,528. Methods for the Processing of Underutilized Hard-Shelled Crustaceans. December 12, 2000.

Publications

- **Smith, J.** 2000. Technology of Reduced-Additive Foods. Blackwell Science, ISBN 0-632- 05635-5.
- **Driedger, D.R., LeBlanc, R.J., LeBlanc, E.L. and Sporns, P.** 2000. A capillary electrophoresis laser-induced fluorescence method for analysis of potato glycoalkaloids based on a solution-phase immunoassay. 2. performance evaluation. Journal of Agricultural and Food Chemistry. 48(9):4079-4082

Conference Presentations

- **Landrigan, J.** HACCP and GMP Training, presented to ISO/HACCP Group, Charlottetown, PE. March to August 2000.
- **Smith, J.** Tomorrow's Food - Adding Value - Improving Health, presented at the Nova Scotia Agricultural College, Truro, NS. May 2000.
- **Ablett, R.** Role and activities of PEI Food Technology Centre, presented at Canada Committee on Food, Ottawa, ON. November 2000.
- **Budu-Amoako, E.** HACCP Training, presented to the seafood processing industry and the Veterinary Services Department, Ministry of Agriculture, Kingston, Jamaica. November 2000.
- **Landrigan, J.** Use of Pilot Projects to Develop In-Plant Food Safety Programs, presented to conference on Food Safety in Small Agri-Food and Fisheries Processing Plants, Cornwall, PE. January 2001.

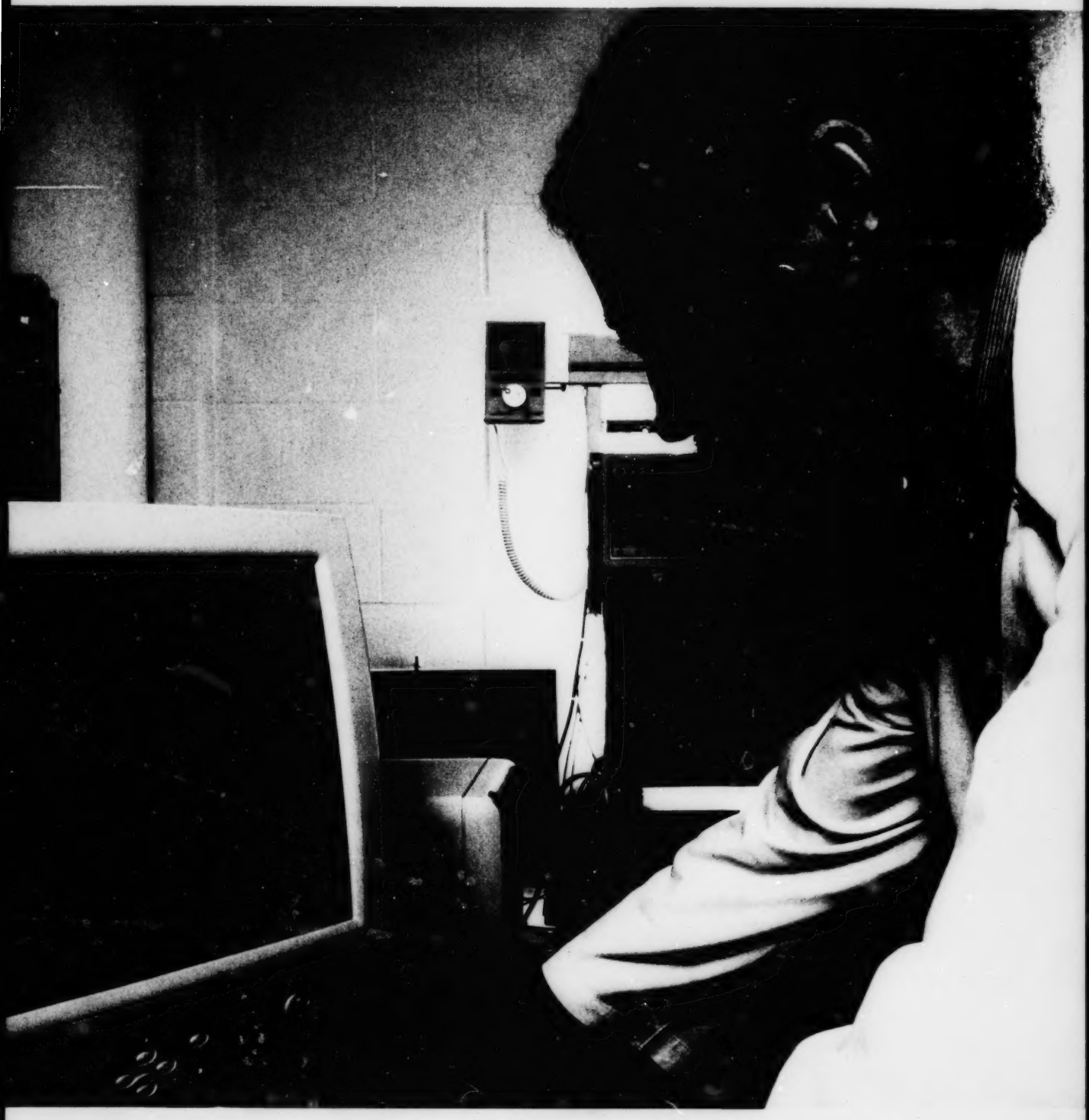
Participation in Conferences and Workshops

- Specialty Judge, **PEI 2000 Provincial Science Fair,** Charlottetown, PE. April 2000.
- **Rendez-vous BioAtlantech**, Nova Scotia Agricultural College, Truro, NS. May 2000.
- **IFT Pre-Meeting Workshop. "Use of antimicrobials and preservatives in foods,"** Dallas, TX. June 2000.
- **Minimally Processed Foods,** IFT Short Course, Dallas, TX. June 2000.
- **Canada Committee on Food,** Ottawa, ON. November 2000
- **Sial Montreal**, Montreal, PQ. March 2001.

Staff attendances at Conferences, Trade Shows & Scientific Meetings

- **American Oil Chemists Society Annual Meeting,** San Diego, CA. April/May 2000.
- **Food Hygiene and Safety, Diploma Program,** Guelph University, Guelph, ON. May 2000.
- **Aquaculture Canada 2000,** Moncton, NB. May 2000.
- **IRAP-NRC Quality Assurance Meeting,** Halifax, NS. June 2000
- **IRAP Maritimes Meeting,** Wolfville, NS. June 2000.
- **Institute of Food Technologists Annual Meeting and Food Expo,** Dallas, TX. June 2000.
- **U.S. Food Labelling Workshop,** Charlottetown, PE. August 2000.
- **Polypeptide Additives in the Food Industry,** Aquaculture Canada, Moncton, NB. August 2000.
- **Seminar on Exporting to Caribbean and Latin America,** Moncton, NB. October 2000.
- **BioActive Compound Workshop,** University of Prince Edward Island, Charlottetown, PE. January 2001.
- **PEI Beef Producers Workshop,** Charlottetown, PE. February 2001.
- **Canadian Technology Network,** Halifax, NS. January 2001.
- Seminar on **"Fish Oil Supplementation in Patients with Advanced Cancer",** presented by University of Alberta, Charlottetown, PE. February 2001.
- **World Aquaculture Annual General Meeting,** Orlando, FA. March 2001
- **International Food & Drink Exposition,** London, UK. March 2001
- **International Boston Seafood Show,** Boston, MA. March 2001.
- **PEI Federation of Agriculture Annual Meeting and Conference,** Charlottetown, PE. March 2001.

As a public service, FTC's technical staff responded to 168 technical inquiries from industry, the general public and government agencies.



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President, Micelle Technologies Inc. (to June 2000)

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CEO, PEI Business Development Inc. (ex-officio) (to July 2000)

Kent Scales, Charlottetown
CEO, PEI Business Development Inc. (ex-officio)

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Bank of Montreal

Solicitors

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FTC has access to extensive technical information through its memberships to Campden & Chorleywood Food Research Association, Leatherhead Food Research Association, and the Dialog Corporation.

QUALITY

"FTC employees are dedicated to providing our customers with services and products that meet or exceed their expectations for quality, delivery and value. We will do this through our quality system which enhances our efforts to be more efficient, effective and customer driven. We will be guided by our company's quality motto: "Quality by Example", by employing personnel who are experts in their field and providing a working environment that encourages innovation and continuous learning. Customer satisfaction, innovation and constant improvement are our measures of achievement as we strive to provide leadership and increase our contribution to the economy of Prince Edward Island and to the success of the food industry".

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Barrett and MacKay
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Mary Jane Grant